

## New England Clam Chowder



Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.



**Contains Milk, Clam, Cod, Haddock, and Anchovy.**

### INGREDIENTS:

Light Cream (milk, cream), Fish Stock (water, cod bones, haddock bones, onions, celery, black pepper, thyme, mustard seed, bay leaves), Sea Clams (sea clams, water), Potatoes, Onions, Rice Flour, Soybean Oil, Clam Concentrate (concentrated clam broth, salt), Butter (cream, salt), Sea Salt, Celery, Salt Pork (pork, sea salt), Fish Sauce (anchovy, sea salt), Black Pepper, Worcestershire Sauce (distilled white vinegar, molasses, water, sugar, onions, anchovies, salt, garlic, cloves, tamarind extract, natural flavorings, chili pepper extract), Garlic, Clam Broth (dehydrated clam broth, maltodextrin).

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 cup (245g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>340</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 23g	<b>29%</b>
Saturated Fat 13g	<b>65%</b>
Trans Fat 1g	
<b>Cholesterol</b> 90mg	<b>30%</b>
<b>Sodium</b> 810mg	<b>35%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 5g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 11g	
Vitamin D 1mcg	6%
Calcium 113mg	8%
Iron 2mg	10%
Potassium 390mg	8%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

CODE	GTIN	PACK SIZE	SHELF LIFE
700274	00667978041017	4-4# Bags/Case	15 months from manufacture

### FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

**PALLET CONFIGURATIONS:** 18 x 6 (108) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"